



AY 2020 Onwards

Hindi Vidya Prachar Samiti's

RAMNIRANJAN JHUNJHUNWALA COLLEGE (AUTONOMOUS)

(Also known as R. J. College of Arts, Science & Commerce as per UGC Notification)

**Affiliated to UNIVERSITY OF MUMBAI II Recognized by UGC under 2f & 12B
NAAC Accredited 'A GRADE' with CGPA 3.50**

Knowledge is all Ambrosia

**CERTIFICATE
COURSE IN**

**FERMENTED
FOODS
&
BEVERAGES**

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S

M

C



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Opposite Railway Station, Ghatkopar (W),
Mumbai 400 086, Maharashtra, INDIA.



ABOUT US

Hindi Vidya Prachar Samiti was incepted on the auspicious day of Shri Krishna Janmashtami, 15th August 1938. A brain child of a visionary Late Shri Nandkishore Singh Jairamji, samiti was established with the objectives of catering to the educational needs of the Hindi speaking community. Ramniranjan Jhunjhunwala College came into existence in 1963, enabling a larger section of the society to take advantage of the facilities provided for higher education.

From 1999-2000 the College has added a number of self-financing courses like B.M.S., B.B.I., B.Sc. in Computer Science, Information Technology, Biotechnology, M.Sc. in Computer Science, Biotechnology and Information Technology as well as add on courses, which further hone the special skills of the students.

The college has been reaccredited with 'A' Grade by NAAC in 2014 with a CGPA 3.50 and received the Best College Award (2007-2008) of the University of Mumbai. The College has been bestowed with IMC "Ramkrishna Bajaj Performance Excellence Trophy", 2010.

The Former Principal of the college was awarded "Best Teacher" by Government of Maharashtra in 2011.

Government of Maharashtra conferred the college with "JAAGAR JAANIVANCHA" (First in Mumbai Suburban- in 2013 and Second in Mumbai Suburban- in 2014) for safety of girls.

Course Code: **RJBTC03**

Duration: **30** hours

Credits : **02**

LEARNING OUTCOME

- The participants will be able to get an insight into principles of fermentation.
- In depth knowledge about the various aspects involved with the preparation of fermented food and beverages at home using fresh organic materials will be gained.
- The nuances of sensory evaluation of the prepared fermented products for sensory quality analysis will be learnt.





COURSE CONTENT

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| Unit I | Fermented beverages : Wine and Kombucha - Principle, method for preparation and sensory evaluation |
| Unit II | Organic vinegar and soya sauce: Principle, protocol and sensory evaluation with appropriate accompaniments |
| Unit III | Fermented pickles : Kimchi and Sauerkraut - Principle, method for preparation and sensory evaluation |
| Unit IV | Bread and confectioneries - Basic Principle, preparation method and sensory evaluation |

ASSESSMENT

Continuous: Theory and Practical



MEDIUM OF INSTRUCTION

English



PASSING PERCENTAGE 40

WHO SHOULD DO IT?

Any one who is interested